

# CAMPO

LA PRIMERA COMIDA DEL DÍA

## LIGHT BITES

**GRILLED ASPARAGUS | 12**  
with Béarnaise sauce

**BRISKET CARNITAS TACOS | 14**  
two tacos with cabbage slaw, queso blanco, salsa verde, house-made corn tortillas

**SEASONAL FISH CEVICHE | 18**  
Rosales roasted red chile, cilantro, ginger, lime, mint

**CARNE ADOVADA EMPANADAS | 14**  
Tucumcari cheddar and jack, red chile-quince sauce

## FROM THE GARDEN

**CHICKEN CONFIT & FIELD GREENS SALAD | 24**  
house bacon lardon, 9-minute egg, pickled onion, blue cheese, sour plum-bacon vinaigrette, croutons

**BARBACOA VEGETABLE TORTA | 20**  
green chickpea, barbacoa-spiced seasonal vegetables, queso blanco, pickled vegetables, chips

## SIDES | 3

**RED OR GREEN CHILE**

**BEANS**

**HOUSE-MADE TOAST**

**HOUSE-MADE WHITE SONORA WHEAT TORTILLA**

. EGG WHITE SUBSTITUTION AVAILABLE ON ANY DISH AND MENU OPTIONS CAN BE MODIFIED TO ACCOMMODATE DIETARY RESTRICTIONS.

. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS.

. MENU SUBJECT TO CHANGE DUE TO AVAILABILITY.

## FROM THE BAKERY

**YOGURT & HOUSE-MADE GRANOLA\* | 10**

**PASTRY OF THE DAY | 6**  
fresh from our bakery

**BREAD BOARD | 9**  
house-made assortment, whipped butter

**CROISSANT | 6**  
whipped butter, house-made jam

## FROM THE FARM

**GRILLED NATIVE BEEF RIBEYE | 38**  
New Mexico harissa, preserved eggplant, grilled mushrooms, chimichurri



**WARM GRAINS AND HOUSE-MADE GRILLED SAUSAGE BOWL | 22**  
local vegetables, grains from the Southwest Grain Collaborative, herbs, honey mustard sauce

**SEARED FISH | 34**  
chilled dill spaetzle, chile oil dressing, pickled onions and chiles

**BLUE CORN WHITE SONORA WHEAT PANCAKES | 17**  
organic maple syrup, meringue, seasonal fruit compôte, choice of meat

## FROM THE COOP

**EGG WHITE OMELETTE | 19**  
farm greens, mushrooms, alliums, goat cheese, red chile, toast

**CHORIZO QUESADILLA | 22**  
house-made tortilla, scrambled eggs, house chorizo, Tucumcari jack and cheddar, salsa, cabbage slaw

**EGGS BENEDICT | 22**  
house-made English muffin, poached eggs, seasonal vegetables, house ham, crispy potatoes with Herbs de Poblanos\*

**CHILAQUILES | 20**  
corn tortillas sautéed with onions and red chile, Tucumcari cheddar and jack, crispy potatoes with Herbs de Poblanos\*, lime crema, eggs any style, choice of meat or beans



**COFFEE CAKE | 5**

**SEASONAL SORBET | 6**  
with a blue corn lavender shortbread

**SEASONAL ICE CREAM | 6**  
with a biscochito

**HIBISCUS TRES LECHES | 12**  
chantilly, white chocolate feuilletine, spiced candied pepitas

## REFRESHMENTS

**LIME POTION N°.9 | 9**

lime, cranberry, cardamom, ginger soda

**LAVENDER SPRITZ | 6**

grapefruit, lavender, soda

**SIGNATURE LP**

**LAVENDER LEMONADE\* | 6**

**LAVENDER-PEACH ICED TEA\* | 6**

**LAVENDER-PEACH**

**"ARNOLD PALMER" | 6**

**STARGAZER COTA KOMBUCHA | 9**

**FRESH ORANGE JUICE | 6**

**APPLE JUICE | 4**

**ORGANIC MILK 3 | 6**

## PERKS ALMOND OR OAT MILK AVAILABLE.

**HOT OR ICED COFFEE | 5**

**LP LAVENDER LATTE | 8**

**CHAI OR MOCHA | 7**

**ESPRESSO OR AMERICANO | 5**

**CAPPUCCINO OR CORTADO | 6**

**MATCHA | 6**

**LATTE | 7**

**LATTE - TEA, HONEY**

**OR VANILLA | 7**

**ICED TEA | 6**

**HOT TEA | 6**

## ZERO-PROOF

**SIMM'S CUP | 14**

Stargazer kombucha, aperitif blend, Monticello balsamic, lemon, honey

**MORNING REMEDY | 14**

sage and rosemary-infused Pentire Adrift zero alcohol spirit, citrus bitters, Fever Tree Mediterranean tonic

A 25% AUTOMATIC SERVICE CHARGE WILL BE ADDED FOR PARTIES OF FIVE OR MORE.

STARRED ITEMS CAN BE PURCHASED FROM OUR FARM SHOP.



# RIO GRANDE VALLEY CUISINE



OUR RIO GRANDE VALLEY CUISINE IS ROOTED IN SEASONAL ORGANIC INGREDIENTS FROM OUR OWN FARM AS WELL AS PROVISIONS SOURCED FROM LONGSTANDING RELATIONSHIPS WITH LOCAL FARMERS AND HERDSMEN. SEASONAL INGREDIENTS, TRADITIONAL PRESERVATION TECHNIQUES AND USING LIVE FIRE COOKING HAVE BEEN A WAY OF LIFE IN THE HIGH DESERTS AND RIVER VALLEYS OF NEW MEXICO FOR CENTURIES. INFORMED BY OUR HERITAGE AND THE DAILY HARVEST, EACH DISH ON THE MENU EVOLVES WITH THE SEASON AND CELEBRATES THE FOODS INDIGENOUS TO THIS REGION.



## PARTNERS

WE PROUDLY PARTNER WITH THESE FINE LOCAL FARMERS AND PURVEYORS

Farmshark ♦ Cutbow Coffee  
 ♦ North Valley Organics ♦  
 Shepherd's Lamb ♦ Fink Inc.  
 RCJ Orchards ♦ Tea.o.graphy  
 ♦ Vida Verde Farm ♦  
 Native American Beef  
 ♦ Mavis' Goat Cheese ♦  
 Silver Leaf Farms  
 ♦ St. Francis Farm ♦  
 Farm of Song  
 ♦ Red Doc Farms ♦  
 Tucumcari Dairy  
 ♦ Trilogy Beef Community ♦  
 Southwest Grain Collaborative  
 ♦ Loose Leaf Farm ♦  
 Rosales Produce  
 ♦ Owl Peak Farm ♦  
 Old Monticello Organic Farms  
 ♦ New Mexico Fungi ♦  
 Monte Vista Farm  
 Micro Feast ♦ Roots Farms  
 Regeneration Farm

## COCKTAILS

COCKTAIL OF THE SEASON

**STRAWBERRY FIELDS GIMLET | 16**

hawthorn-infused LP Western Dry Gin, strawberry amaro, LP barrel-aged aperitivo, lime, LP Lavender Syrup\*

**LAVENDER '99 | 18**

Lavender Gin\*, Crème de Violette, LP Lavender Syrup\*, lemon, sparkling wine

**YUCATAN-LINES | 18**

mint-infused Lavender Gin, grapefruit, Aperol, D'Aristi Xtabentún, Cuarenta y Tres, LP Lavender-Lemon Bitters

**CAMPO MARGARITA | 16**

Tepozan Blanco Tequila, orange liqueur, LP Lavender Simple Syrup\*, lime, lemon, LP Lavender Cocktail Rimming Salt\*



**BLOODY MARY | 16**

house bloody mix with Rolling Still red & green chile vodkas, LP Hot Sauce\*, LP Spicy and Lime Cocktail Rimming Salts\*

**ESPRESSO MARTINI | 16**

order it dry and black OR sweet and creamy (with Bailey's)

**LP CHAMPAGNE COCKTAIL | 14**

with LP Lavender Simple Syrup\*

**MIMOSA OR BELLINI | 14**

**MIMOSA KIT | 60**

Serves 4-6. Includes a bottle of Gruet Blanc de Noir and sides of grapefruit and orange juices.



EXECUTIVE CHEF

Chris Bethoney

EXECUTIVE SOUS CHEF

Kennedi Martinez

AM SOUS CHEF

Jubilee James